



WAGYU EXPERIENCE MENU

A menu dedicated to showcasing the world's most exclusive and highest graded Kobe and Wagyu Beef | 250.00 per person

Wine pairing | 40.00 per person

BLACKMORE WAGYU BILTONG

Knuckle | Pickles

WAGYU TARTARE

Apple | Horseradish | Foie Gras

Viñedos Sierra Cantabria, Crianza, Rioja, Spain, 2018

LACED WAGYU DUMPLINGS

Sesame Seeds | Chilli | Ginger | Garlic | Aged Soy Sauce

Silver Lining Chardonnay, Adelaide Hills, Australia, 2020

BLACKMORE WAGYU DUO

Inside Skirt Grade 9++ | 150g

Beeswax Sirloin Grade 9++ | 100g

Served with 15 hour Wagyu Parmesan Chips | Wood Cooked Broccoli

Château Eglise d'Armens, Grand Cru 2018

KOBE GRADE 10+/A5

Fillet | The Highest Grade of Kobe Available in London | 50g

WAGYU CHOCOLATE TRUFFLES



**ALLERGEN
INFORMATION**
Scan the QR code
to view allergen
details

All prices include VAT and a discretionary
14% service charge will be added to your bill.